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TURBAN OR TURK'S HEAD SQUASH.

THE BEST OF ALL

FALL SQUASHES,

VERY DRY,

FINE GRAINED,

AND

RICH FLAVORED.

TWENTY-FIVE CENTS

PER PACKAGE

OF

ENTIRE SEED.

☞ Seedsmen supplied on Liberal Terms.

The above engraving gives this new French Squash with the extreme development of the prominence called "Acorn" at the Calyx end. The Acorn varies from this extreme size down to a merely rudimentary form, these two extremes being sometimes found on squashes growing on the same vine.

Some of my friends have complained that the Hubbard was too dry a squash in the Fall to be acceptable for table use. Since I introduced the Hubbard as the best of all *Winter* squashes, I have been seeking for the public a first class squash for *Fall* use, that should add flavor to fineness and dryness of grain. After spending six years in carefully testing new varieties, I am satisfied that the TURBAN is *decidedly the best of all varieties for Fall use.* The Turban is dry, very fine grained, and rich flavored, and in thickness of the flesh, and specific gravity excels all other squashes, being bulk for bulk about 1-5 heavier than the Hubbard, and ¼ heavier than the Marrow Squash.

While the Hubbard does not usually acquire its maximum of sweetness and flavor until early Winter, the Turban is a sweet, dry, fine grained and rich flavored squash when first gathered from the vine, and remains thus through the Fall, excellent either for the table or pies. As a very fair comparative evidence of its quality, I would state that it received the prize for quality, next to the Hubbard, at the late great National Exhibition, open to all competitors from all parts of the United States, held at the rooms of the American Agriculturist, New York City.

The Turban grows to a good size for family use, averaging in weight about seven pounds, and under high cultivation yields at the rate of six tons to the acre, at which rate it yielded with me during the past season, taking the County premium for yield in competition with all other varieties. I send out the Turban into the community sanguine in the anticipation that the community will find it rank as high as a Fall squash as my Hubbard has been ranked by them as a Winter Squash.

Directions for Cultivation.

Select good warm soil, fill it well with manure then mark off the hills 8x9, mix in some fine stimulating manure in each hill (such as Superphosphate or Guano) and plant early in the season four seed. When the runners begin to show themselves, thin to two or even one plant to the hill, keep down the weeds and loosen the soil between the hills frequently with the cultivator. If you wish to store the squashes, allow them to remain on till the vines are dead, when gather and store after two or three days exposure to the sun. Avoid pulling them in the field, and do not expose them to cold rains after pulling; this hurts the keeping properties of any squash. In storing do not stand them with the "acorn" downwards, but lay them on the sides.

JAMES J. H. GREGORY,
Marblehead, Mass.

RECOMMENDATIONS.

Of the recommendations given below, I would remark that six of the eight were given by persons who tested the Turban late in December—when it was somewhat past the season for its best quality.

[From Messrs. Parker, Gannett & Osgood, seedsmen, Boston Mass.

Boston, January 9th, 1864.

Mr. J. J. H. Gregory,

Dear Sir:

The Turban Squash received of you, was cooked and served as a vegetable for the table, and pronounced first rate, its qualities, in richness of flavor, fineness of grain, are not surpassed by any other variety.

We shall advise the growing this Squash to our customers, and shall offer the seeds, from the supply had of you.

Parker, Gannett & Osgood,

Agricultural Tool and Seed Dealers,
47 and 49 Blaekstone St., Boston.

From Sanford Howard, Esq., Editor of Boston Cultivator.

Office of the Boston Cultivator 15 Winter St.
Boston, Dec. 28, 1863.

James J. H. Gregory, Esq.

Dear Sir:

Mr. Brewer took home one of the pieces of squash which you left here, and I took the other. Both have been tried, and the unanimous verdict of several tasters is that it is very fine. For pies, my family think they have tried nothing superior, we also like it as a vegetable, with meats, though the very best Hubbards may be rather better in this respect.

Yours truly

Sanford Howard.

[From Editor of New England Farmer.]

Office of New England Farmer.
Boston, Feb. 9th, 1864.

J. J. H. Gregory, Esq.,

Dear sir:

I took home one of the halves of Turban Squash which you sent me, had it cooked, and the whole family upon eating it, pronounced it *excellent*—they did not know *how any Squash could be better.* It was dry, fine grained, and quite sweet enough for an article of food. I did not eat it made into pies.

Yours truly,

Simon Brown.

[From Adam Schlegel, Esq. Head Seedsman of Agricultural Warehouse of J. Nourse & Co., 34 Merchants Row, Boston Mass.]

Boston Dec. 1863.

Mr. Gregory,

Dear Sir:—The "Turban Squash" which I received from you, I had cooked and should judge it to be a very superior variety, being very dry, of fine flavor, and so thick meated there can be but very little waste compared with most other varieties.

Respectfully yours,

A. Schlegel.

"I have raised the Turban Squash for the three past years, and find it to be very dry, sweet and fine flavored, decidedly the best of all Fall squashes. I have raised them on a large scale and find that they crop well. I sold to one of the largest provision dealers in Boston a half a ton of these squashes at just double the price at which the best Marrow Squashes were then selling. After testing it he thought it decidedly the best squash he had ever eaten. The Turban is a first rate keeper if gathered after it is well ripened and stored before exposure to cold rains."

Henry Cloutman,
Marblehead, Mass.

I have tested the Turban Squash and pronouec it first rate, just dry enough, just sweet enough, and the best flavored squash I ever tasted.

Davis, Chapin & Co.

Provision Dealers, Quincy Market,
Boston Mass.

[From John Robinson, Esq. Seedsman at Agricultural Warehouse of Oliver Ames & Sons, Boston Mass.]

I have tested the Turban Squash and found it first rate, in every respect, I think the best variety I have eaten.

Yours truly,

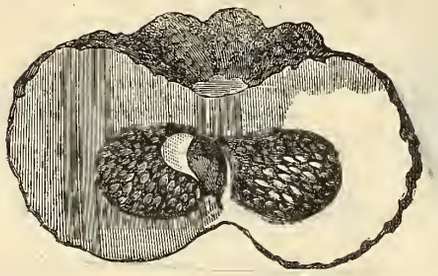
John Robinson.

We consider the new Turban Squash decidedly superior to the Marrow, indeed the best squash in the market, after having tested and dealt in all the standard varieties. Many of our customers are of the same opinion.

Respectfully yours,
Bell, Slack & Goodnow,
Provision Dealers, Boylston Market, Boston.

THE YOKOHAMA SQUASH.

PRICE PER PACKAGE OF EIGHT SEED 25 CENTS.



The above engraving presents an inside and an outside view of the new Japanese Squash. This squash was raised for the first time last season by Mr. Hogg, who received the seed directly from his brother in Japan. I have no personal knowledge of its quality, having not as yet grown it or tested a specimen, but authority that should be reliable, that of the editor of a prominent Agricultural Magazine, pronounces decidedly in its favor, as a dry, rich flavored squash. Perhaps as fair a test as could be presented of its relative quality, will be the result of the late exhibition at the rooms of the American Agriculturist, when the Turban and the Yokohama being in competition for quality, the Turban won the premium, but one of a Committee numbering three or four voted in favor of granting it to the Yokohama. Though the Yokohama did not win the premium, yet I consider it high testimony in its favor that it received the vote of one of the Committee, when in competition with so fine a squash as the Turban. A new squash from Japan, a country that has recently contributed so many fine trees and shrubs so well adapted to our climate, is well worthy the attention of every Gardener. Mr. Hogg writes me that he finds the Yokohama an excellent squash for the table from seven weeks from the planting onward. He advises as it is a very vigorous grower that it be planted about 12 by 15. The seed I have for sale are received in packages directly from Mr. Hogg, there being eight seed in each package.

Mr. Hogg writes me as follows: "It keeps until February, and I have no doubt will keep until March, as the last we used, a few days ago was quite firm and solid. It becomes quite dry by keeping nearly, if not quite as much so as the "Hubbard." It is excellent for cooking when not larger than an ordinary Bush Squash, is a very strong grower and very productive, and would afford a family a continuous supply of this vegetable from July to March.

I named the squash "Yokohama" because I received the seeds from my brother who resides at Yokohama, a small town opposite Kanagawa, the seaport town of Jeddo."